

SOME THINGS THAT COUNT



PUTTING ON A HAT FROM THE FRONTWARD IS QUITE BACKWARD



AN UP-TO-DATE HAT SPOILED BY BEING WORN AT A WRONG ANGLE



PUTTING ON A HAT FROM THE BACK IS THE MILLINER'S DELIGHT



AT A DANGEROUS BUT STYLISH ANGLE

At What Angle Do You Wear Your New Hat? All Important Question.

Is your hat becoming? If not, in all probability it is not all the fault of your milliner. Much depends upon the way you put it on, for it is just the posing of your chapeau that may render it a thing of art or otherwise. Any milliner will testify that no two women out of a dozen will put on the same hat in exactly the same way, and that this difference in temperament changes the appearance of the milliner's art.

The prim woman, for instance, will grasp her hat by the brim on either side and gingerly bring it down until it rests on straight lines. Then she will ask if it is becoming. The saleswoman in all probability will tell her it is, for she knows this particular type of customer and never wastes argument. In a thousand years she could not make her believe her hat would look well any other way. This woman is the despair of the milliner, for no hat worn by her would have that thing known as style.

In comes the dashing young girl with temperament, who is a joy to the saleswoman. She puts on the same hat at a "dangerous" angle and it becomes a chic creation because she instinctively has the art of wearing clothes. She looks expensive, and a young man on a meagre salary would never think of proposing, but there is some one who will.

Then there is the happy medium woman, who gives her hat a smart tilt in a cautious way. She is stylish without being dashing and is termed well bred. The original woman is known to every milliner, and she is likely to turn the front of the hat to the back, or wear her hat sideways, whichever she happens to fancy.

But there is one thing every woman should know, whether she be inclined to straight lines or to "dangerous" angles, and that is that a hat should always be put on from the back. No hat put on from the front can have the right "air." There is nothing the fashionable milliner fears more than the woman who refuses to wear her hat properly. When she learns this she will not experience difficulty in finding one that is becoming. The woman possessing this art is a walking advertisement for the shop, while the other kind may take away the trade.

DRAPE COAT.

The draped short coat is carried out in silk, wool and cotton fabrics. Its beauty is entirely dependent upon its harmonizing with the gown from a color point of view, says "The New Haven Journal-Courier." This is almost impossible if it must serve with several gowns. Another feature to be considered is its length. Nearly every figure needs to have its particular length of coat. As a whole, the odd, short coat for general wear may be considered a failure.

NO. 3.
A SERIES OF "JUST HOW TO COOK" ARTICLES WILL APPEAR IN THIS DEPARTMENT FOR SEVERAL WEEKS. THESE ARTICLES WILL COVER THE SUBJECTS OF COST AND COOKING AND NUTRITION.

LETTERS FROM READERS WITH FURTHER SUGGESTIONS FOR COOKING AND BUYING WILL BE PUBLISHED ON THIS PAGE.

As the success of canning and preserving is largely due to the utensils used, a careful selection of them is necessary. An enamel lined iron preserving kettle, or one made of agate or enamelware, should be used. If the household does not possess more than one of these kettles, the cans and jars may be sterilized in a dishpan while the preserving kettle is being used for the fruit. Colanders and strainers are necessary when marmalades and jellies are being made. The indispensable jelly bag can be made of felt, flannel or double cheesecloth. Be sure to have the cheesecloth doubled, as if it is only of one thickness and pressure breaks the bag much time is wasted. If some busy housekeepers have not the spare minutes to make a jelly bag, a large piece of double cheesecloth can be used most successfully. Long-handled spoons, a skimmer and porcelain bowls all go to make up the required utensils. Measuring cups are indispensable, and if it is possible to have them of different sizes—half-pint, one pint and one quart—much time will be saved in handling the various quantities of fruit and juice. A reliable scales and the cans, jars and new rubbers complete the list. On the market are the Mason, Lightning, E. Z. cans and many others, while the jelly jars are numerous in size and design.

COST OF MATERIALS.
1 large grape basket of pears.....\$0.45
1 large grape basket of grapes.....\$0.50

1 bushel ripe tomatoes.....1.25
1 crate green tomatoes.....1.25
1 peach basket of pears......75
1 peach basket of peaches......75
1 large cabbage......75
2 green peppers......05
2 red peppers......05
2 oranges......10
2 lemons......10
Total.....\$5.55

AUTUMN PRESERVING.

At this season the housewife is busy stocking her preserve closet with "good things" for winter. Following are some recipes for "doing up" grapes and pears in attractive sweetmeats and for canning peppers and tomatoes to use in salads next winter.

CANNED PEARS.

1. CANNED PEARS, 1 quart jar.
1 cup or 1/2 lb. granulated sugar.....\$0.03
1/4 of a lemon......01
10-12 pears......11
Total.....\$0.15

To can pears use a pint of water and a heaping cupful of sugar to every can of fruit. Prepare a syrup from the water and sugar, adding the juice and peel of a lemon to every four cupfuls of sugar. The peel should be cut in thin strips and freed from all white rind. When the syrup is ready begin preparing the pears—not till then, as they turn dark. After peeling the fruit cut it in half and remove the seeds. As each is done drop it into the sterilized jar that awaits it. The instant the jar is filled pour in boiling water up to the rim. Screw on the cover without the rubber. Continue in this way until all the fruit is used. Let the fruit boil in the jars in the usual way with water around them for twenty minutes. Have the rubbers sterilized and ready. Put them on and screw down the lids. When they are cool test them by standing them upside down to see if moisture oozes out between the jar and the cover. If it does not they are airtight.

If the fruit is particularly rich in flavor the lemon may be left out. These pears are especially delicious when served with ice cream.

PEAR MARMALADE.

2. PEAR MARMALADE, a jar.
1 quart sliced fruit.....\$0.10
1 cup or 1/2 lb. granulated sugar......03
Total.....\$0.13

After buying a big basket of fine flavored pears for preserving one almost always finds some that are not quite perfect in shape and will not do for preserving. They are gnarled or have soft places that must be cut out. However, a delicious marmalade can be made from them. Do not add ginger and lemon juice to them. These additions should be reserved for fruit that is not so fine in flavor. Do not peel or core the pears. Cut the fruit in slices or quarters, rejecting every part that has any suspicion of a bruise. For every quart allow either a scant or a level cupful of sugar. Half a pint is more exact, as cups vary in size. In most cook books the standard cup is a half a pint, and in the recipes given here the standard cup should be used. Let the pears cook with the sugar until they are tender, after adding enough water to keep them from burning. Much water should be avoided if one desires rich, thick marmalade. When the fruit is tender take it off the fire and let it become perfectly cold. Then press it through a big potato ricer or a coarse sieve that will exclude the skins and seeds.

Let the fruit boil very slowly on the back of the stove, so that there will be no danger of burning. When glossy, like jelly, and very thick take it off the fire and pour it into small sterilized stone pots or glasses. Let it become cold and then seal with an airtight covering of melted paraffine. If one of the superior varieties of fruit is used it will not be insipid or flat in character and it will be found an attractive change from "gingered" pears,

as the fruit's own peculiar flavor will be here in its entirety.

GRAPE PRESERVES.

3. GRAPE PRESERVE, a jar.
1 lb. grapes.....\$0.04
1 1/2 cups or 3/4 lb. sugar......01
Total.....\$0.05

Select perfectly ripe but firm fruit which shows no tendency to drop from the stem. A grape that is wrinkled in the least degree is utterly unfit for use. It is more trouble to prepare a grape preserve than it is to make a jelly from this fruit because the skin must be stripped off each grape and the pulp cooked separately to free it from the seeds. In jelly making the grapes are cooked entire, and then the seeds and skins simply strained off and thrown away.

After weighing the fruit, separate the skins from the pulp. Put the pulp and any juice that may drip from it into a porcelain lined kettle and set the skins aside in an earthen dish. Let the pulp boil ten minutes, then press the mass through a sieve fine enough to exclude the seeds. The sieve must be such as will not impart a metallic taste to the preserve.

When the seeds have been taken out of the pulp, mix the skins with it. Add three-quarters of a pound of sugar to every pound of the fruit previously weighed. Let the preserves boil slowly for half an hour, or until they are of a consistency that is almost as thick as

certain points to remember. The rim of the jar must be absolutely dry, and the jar, with its contents, must not be disturbed in any way whatever until the paraffine has hardened completely. If the rim of the jar is not absolutely dry, the paraffine will not fasten itself to it in hardening, and will leave an air space. If the coating of paraffine is disturbed while hardening, cracks will form in it and these will permit air to enter. The fruit must be cold, so that the paraffine will rest on top in a solid mass, and not sink into the preserves.

CANNED PEPPERS.

4. CANNED PEPPERS.
12 peppers (for 1 quart jar).....\$0.20
2 cups or 1 pint vinegar......05
Total.....\$0.25

Peppers—both the green and the red—have been canned successfully as follows: Slice them in rings. Remove the seeds and coarse inside core. Pack the rings into sterilized glass jars. Add a teaspoonful of salt, and over the vegetable in each jar pour a mixture prepared from two cupfuls of vinegar and one cupful of water brought together to the boiling point. Seal and set away in a cool cellar. Next winter, when peppers are wanted for salads or for frying, soak them in cold water overnight, and use them as one would fresh peppers.

CANNING TOMATOES WHOLE.

5. CANNED TOMATOES.
Tomatoes for 1 quart can.....\$0.07



AN ENGLISH PRESERVING KETTLE AND TWO APPROVED JARS. (Courtesy of Lewis & Conger.)

jam. Then pour the preserves into marmalade jars that have been sterilized. When cold, seal with paraffine. Grape preserves are peculiarly liable to mould, and special care is needed in the sealing of them.

USE OF PARAFFINE.

In using paraffine at any time there are

Those who have tried the following recipe recommend it as preserving the shape of the tomato. The tomatoes should have very firm but ripe flesh, so that they can be used in salads later on in winter when the "strictly fresh tomatoes" are out of season. Have ready four quarts of sliced toma-

Novelties for Old and Young Are Created Nearly Every Day.

FOR THE KIDDIES.

The kewpie has appeared on the outside of a whisk broom holder which is intended to be hung in the nursery. Three of the rollicking kewpies decorate a safety pin holder, which contains nine brass safety pins in three sizes. Both of these novelties are very inexpensive. The design is stencilled on linen so that the articles can make frequent trips to the tub.

OLD-FASHIONED SHAMPOO.

There are many women who loyally adhere to a green soap for shampooing. Shampoo powders of various kinds may come and enjoy a day of success, but their faith in the beneficial qualities of green soap shampoo, which their mothers used before them, never wavers. There is a particularly good green soap which is made from the purest olive oil and does not leave the hair uncomfortably dry after the shampoo. It is delicately scented, just enough to overcome any smell of the oil. A generous bottle may be purchased for 25 cents.

AN AID TO THE TOURIST.

In a closely packed bag, where every inch of space counts, the box for the soap is often in the way, and it is impossible to carry soap with one while travelling or motoring unless it is kept in a compartment of some kind. It is far easier to buy a small box of compressed soap tablets. Fifty of these tablets are packed in a box, and one of them is sufficient for a single washing. It only takes a minute to pulverize them in the fingers, and they make a smooth, creamy lather, even in hard water. A small nickel tweezer is inserted in the box cover, so that they may be handled quickly and easily. They exhale different odors, all of them delicate and pleasing, for the soap is of a good quality and similar to that one would use in the cake when at home. A box can be bought for 25 cents.



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